

To: CN=Phil North/OU=R10/O=USEPA/C=US@EPA[]
From: CN=Palmer Hough/OU=DC/O=USEPA/C=US
Sent: Thur 3/31/2011 1:16:48 AM
Subject: Re: Fw: Chefs to EPA: Save Bristol Bay

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www.SaveBristolBay.org

KristinD@strategies360.com

LesleyR@strategies360.com

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Wow. What a cool event.

Met a bunch of AK folks. You have a fan base.

Palmer

Sent from my BlackBerry Wireless Device

Palmer Hough, Environmental Scientist
Wetlands Division
U.S. EPA, Headquarters
tel: 202.566.1374

----- Original Message -----

From: Phil North

Sent: 03/30/2011 03:16 PM YDT

To: Palmer Hough

Subject: Re: Fw: Chefs to EPA: Save Bristol Bay

Are you enjoying the expertly cooked BB salmon? When you come here I will fix you some Kenai salmon and you can tell me how it compares.

Phillip North
Ecologist
Environmental Protection Agency
Kenai River Center
514 Funny River Road
Soldotna, Alaska 99669
(907) 714-2483
fax 260-5992
north.phil@epa.gov

"To protect your rivers, protect your mountains."

From: Palmer Hough/DC/USEPA/US
To: Bill Dunbar/R10/USEPA/US@EPA, Cara Steiner-Riley/R10/USEPA/US@EPA, Dave Athons/R10/USEPA/US@EPA, David Allnutt/R10/USEPA/US@EPA, Gary Sonnevil/R10/USEPA/US@EPA, Heather Dean/R10/USEPA/US@EPA, Heidi Karp/DC/USEPA/US@EPA, Julia McCarthy/R8/USEPA/US@EPA, Marianne Holsman/R10/USEPA/US@EPA, Mary Thiesing/R10/USEPA/US@EPA, Michael Szerlog/R10/USEPA/US@EPA, Palmer Hough/DC/USEPA/US@EPA, Patricia McGrath/R10/USEPA/US@EPA, Phil North/R10/USEPA/US@EPA, Rachel Fertik/DC/USEPA/US@EPA, Richard Parkin/R10/USEPA/US@EPA, Tami Fordham/R10/USEPA/US@EPA, Judy Smith/R10/USEPA/US@EPA
Cc: David Evans/DC/USEPA/US@EPA, Denise Keehner/DC/USEPA/US@EPA, Rachel Fertik/DC/USEPA/US@EPA, Christopher Hunter/DC/USEPA/US@EPA
Date: 03/29/2011 10:51 AM
Subject: Fw: Chefs to EPA: Save Bristol Bay

BB Team:

The "Chefs and Food Industry" letter to Administrator Jackson has been expanded and was officially released today (attached). An earlier version of this letter came to EPA in October 2010 with approx 150 signatures. Today's letter has approx 200 signatures and was released as part of "Save Bristol Bay Week" here in DC, see press release below.

There are a number of events happening in DC this week related to BB including the Supreme Court reception tomorrow night, a reception at one of the Senate facilities on Thursday night and numerous DC restaurants featuring BB Sockeye Salmon.

-Palmer

[attachment "Chef ltr to LPJ_Final_3-29-11.pdf" deleted by Phil North/R10/USEPA/US]

Palmer Hough, Environmental Scientist
tel: 202.566.1374 | fax: 202.566.1375

Wetlands Division
U.S. EPA Headquarters (MC 4502T)
1200 Pennsylvania Avenue, NW
Washington, DC 20460
www.epa.gov/wetlands

----- Forwarded by Palmer Hough/DC/USEPA/US on 03/29/2011 02:40 PM -----

From: "Trout Unlimited" <tbristol@tu.org>
To: Palmer Hough/DC/USEPA/US@EPA
Date: 03/29/2011 02:35 PM
Subject: Chefs to EPA: Save Bristol Bay

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For immediate release – Tuesday, March 29, 2011

Celebrity Chefs, retailers, and leaders in nation's food community call on White House and EPA to Save Bristol Bay and Stop Pebble Mine

Nearly 200 sign letter urging protection of Bristol Bay salmon as kick-off to Save Bristol Bay Week in Washington, D.C.

Washington, D.C. – Chefs, restaurateurs and food lovers from across the country called on the federal Environmental Protection Agency to use its authority to protect Bristol Bay, Alaska's wild salmon fishery from the dangers of the proposed Pebble Mine.

Nearly 200 people – including Chefs Tom Colicchio, Alice Waters, Mark Bittman, Barton Seaver and Nora Pouillon – sent a letter on Tuesday to EPA Administrator Lisa Jackson, urging her to use the agency's authority under the Clean Water Act to protect Bristol Bay from large-scale mining and development. More wild salmon come from Bristol Bay than any other place on earth.

At a press conference at Equinox Restaurant on Tuesday, chefs kicked off the week-long Save Bristol Bay Week. More than 20 restaurants will serve Bristol Bay salmon in the Washington, D.C. area, demonstrating the culinary value of this sustainable fishery. In addition, Alaska Natives, commercial fishing groups, hunters and anglers are meeting with legislators and agency members in Washington, D.C. to ask for protection of Bristol Bay. The EPA has the authority under Section 404(C) of the Clean Water Act to protect public waters from large-scale mining activity.

"Bristol Bay is our nation's largest and most valuable wild salmon fishery, making it a critical food and revenue source for the United States," said Todd Gray, chef and co-owner of Equinox Restaurant. "A huge open-pit mine in the Bristol Bay region could eliminate a source of healthy, sustainable fish from our menus."

The EPA took the first step toward protecting the Bristol Bay watershed in southwest Alaska on Feb. 7, when the agency announced plans to initiate a scientific study of the Bristol Bay watershed to better understand how future large-scale development projects could affect Bristol Bay's water quality, fisheries, and communities.

"Bristol Bay has one of the few remaining, healthy fisheries in the world," said Chef Nora Pouillon, owner of Restaurant Nora. "Salmon is an important part of a healthy, sustainable diet, and I strongly urge the EPA to protect this renewable wild food source. I want wild Bristol Bay salmon to remain on menus for generations to come."

Bristol Bay supports a roughly \$450 million a year fishing and tourism industry and sustains about 12,000 jobs. Based on preliminary plans, the proposed Pebble Mine would dig an open-pit gold and copper mine up to two miles wide and 1,700 feet deep. Operated by multi-national mining companies, this mine could dump up to 10 billion tons of perpetually toxic waste in the heart of the Bristol Bay watershed. This area is known for frequent earthquakes, which puts the watershed – and all its fish and wildlife – at an even greater risk for long-term toxic pollution and catastrophic damage.

"Alaska residents and salmon fishermen are so grateful for the support from our nation's food and restaurant industries to protect our last great salmon fishery, Bristol Bay's communities, and a way of life that has existed for thousands of years," said Tim Bristol, Director of Trout Unlimited's Alaska Program. "We are confident that after the science and other public input are considered, the EPA and the Obama Administration will join Alaska Natives, chefs, restaurant owners, anglers, and hunters to protect the extraordinary region and its fisheries."

Read the letter to the EPA here, and for more information, visit: www.SaveBristolBay.org

For more information, contact:

Kristin Dizon, 206-631-1989 or KristinD@strategies360.com

Lesley Rogers, 206-334-1483 or LesleyR@strategies360.com

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Trout Unlimited | 419 Sixth Street, Suite 200 | Juneau, AK 99801

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